

ABSTRACT OF THE DISCLOSURE

AERATED CONFECTION CONTAINING HIGH LEVELS OF FRUIT SOLIDS AND METHOD OF MAKING SAME

An aerated confection containing high levels of fruit solids and method for making the same is disclosed. The method allows the incorporation of fruit solids at a level of from 0.5 to 20.0% by weight on a dry weight basis making the aerated confection similar to that of most real fruits. The aerated confection preferably includes hexametaphosphate as a gel-stiffening agent.